

## Peppers and Goat Cheese

2 cups veggie stock

8-10 mixed small sweet peppers - can find these readily at farmers markets

3-4 oz Capriole goat cheese (Greenville, IN)

Generous handful or two of mixed mushrooms (Homestead Growers out of Sheridan, IN, or famers market)

1 tsp dried sage

Salt and pepper to taste

olive oil

Trim tops off of peppers and clean the insides. Boil in the veggie stock about 20 min. You want them to be soft, but still able to be stuffed.

Meanwhile, chop mushrooms into small pieces, and saute in olive oil. Add the sage and salt. After mushrooms are cooked, remove from heat and add goat cheese and mix. When cool enough to handle, stuff peppers with goat cheese mixture. Enjoy immediately or place in the fridge until the guests arrive. Pop them in the microwave until warm, about a minute. Easy and yummy!